

Fashion Show Tea Held at El Camino

Spring and fashions will walk hand-in-hand on the El Camino College campus next week during the eighth annual Spring Fashion Show and Tea of the Home Economics classes on Thursday, June 1.

All fashions displayed will be the work of students in clothing, beginning tailoring and advanced tailoring classes who have devoted a year's effort to the design, preparation and execution of their work.

PRESENTATION
"No other show of past years so completely staffed by members of the department's classes as this year's presentation," Mrs. Hattie Roberts, home economics instructor and sponsor of the event, said.

From fashions and models, through narration and musical accompaniment, the presentation is being completely handled by student personnel.

High points of the fashion display will be the entire Richard Pettitt family modeling clothes made by Mrs. Helen Pettitt and Frank Jon Mandl's "designs of high-fashion" to be modeled by his mother and friends.

Mrs. Pettitt began her year's work in a beginning tailoring class, where she made a suit for herself and also, by recutting a discarded coat of her own, fashioned a coat of new design for her seven-year-old daughter, Kathy.

Handl has been active in the study of high-fashion design for more than two years. Prior to coming to El Camino, he completed a year of study at the Ecole de la Chambre Syndicate. Not only will his gowns be shown, Mandl will serve as the show's narrator.

Musical accompaniment during the presentation will be played by Mrs. Helen Pinkerton, professional organist who has played in recital at the Wilshire Ebell and other concert halls in Southern California.

MOTHER'S WORK
Mrs. Pinkerton has retired from professional music and has enrolled at El Camino in the home economics department. Her daughter Klynis, a student at El Camino, will model her mother's work.

Other fashions will include men's suits, men's woolen and silk shirts, children's clothing and a complete display of ladies' fashions for all occasions.

The tea will be prepared and served by the foods classes of the home economics department under the direction of Mrs. Hazel Kuehn, instructor.

Stage decorations will be contributed and arranged by courtesy of Cecil's Yardage and Children's Wear.

Use classified ads for quick results. Phone DA 5-1515.



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Lemon-Lime Shower Cake

This year's summertime brides have already done most of the planning for their weddings. If you are planning to fete a bride-to-be with a shower, you are probably making some advance preparations, too.

A shower for the bride-to-be calls for special refreshments. Cake and punch are party-perfect shower foods. A light, delicate cake made from a mix and filled with lemon-lime sauce is certain to make a hit. A delicious minted punch is the perfect accompaniment.

LEMON-LIME SHOWER CAKE

- 1 package white cake mix
- 3/4 cup sugar
- 1 (7-ounce) bottle 7-Up
- 3 egg yolks, slightly beaten
- 1 tablespoon butter or margarine

Prepare cake mix according to package directions. Bake in two heart-shaped or two 9-inch layer cake pans. Cool. Blend flour with sugar in saucepan, stir in 7-Up and cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Add some of hot mixture to yolks, stir well. Then stir into hot mixture, cooking and stirring about 2 minutes until thickened. Stir in butter. Cool slightly and spread between cake layers. Frost cake with a fluffy boiled icing tinted pale green or pink.

Minted Shower Punch: Simmer 1 cup of sugar with 1 cup of water and about 20 fresh mint sprigs for 10 minutes. Strain and chill. At serving time mix syrup with one tall can of chilled pineapple juice, one tall can of chilled orange juice and 1/2 cup lemon juice in a punch bowl. Then slowly pour in twelve 7-ounce bottles of 7-Up to add a party sparkle to the punch. Garnish with orange slices and mint leaves. Makes about 40 servings.

Evergreen An' Everblooming

Modern day Lantanas are the most obliging of shrubs. Through 12 months of the year, they are not only evergreen, but often everblooming. And we don't mean just the scattered bloom that a few early day members of the family put forth. These earlier Lantanas have been hybridized into the blooming miracles of today's nursery trade.

Let the gardner lives in a winter area, the California Association of Nurserymen hastens to qualify our praise and forces us to admit that frost will still stop the Lantana's color parade. But the shrubs are quick to recover and after a heavy pruning in early spring will march on again, bushier and more colorful than ever.

The bloomingest of all are the shrubby dwarfs which come here from the Hawaiian Islands. In mild winter climates, they are massed with color all year. One will find them listed as Dwarf Pink, Dwarf White and Dwarf Yellow, or as Christine, a deep pink, and as Radiation, a red-orange.

The most appealing new Lantanas, however, — even though they "slack off" slightly during the colder months — are the new spreading members or the family, crosses between the Hawaiian dwarfs and the familiar trailing lavender species. These hybrids include the now familiar Goldrush Improved, a rich yellow-flowered shrub; Cream Car pet, with masses of creamy white, yellow-throated blossoms; Confetti, a gay blade with mixed yellow, pink and purple florets; and Sunburst, another brilliant yellow that rivals Goldrush.

For all their improvement over yesteryear, the new Lantanas need no refinement of culture. Sun is the main requisite and enough water to



OPENING ANNOUNCED — Responsible Realty, 733 W. Carson St., Torrance, announces the opening of their new offices. Jack Sallinger, is the manager. Services are

handed by a capable staff that can obtain the maximum loans for resale or serve the buyer anywhere in the South Bay area.

Deviled Eggs With Ham

Save a few cardboard egg cartons so that you will have handy containers ready when you want to take hard cooked or deviled eggs on an outing. Wrap them in clear plastic and put back in carton for neat and safe carrying.

- HAM DEVILED EGGS**
- 8 hard cooked eggs
- 1 can (4 1/2 ounces) deviled ham
- 1/4 cup mayonnaise
- 1/2 teaspoon dry mustard

1/2 teaspoon Tabasco
Chives, finely cut (optional)
Shell eggs, cool. Halve eggs lengthwise. Carefully remove yolks; mash or press through a sieve. Add remaining ingredients and beat until fluffy. Refill whites. If desired, garnish with chives. Yield: 8 servings.
Use classified ads for quick results. Phone DA 5-1515.

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Responsible Realty Opens New Office

Responsible Realty announces the opening of their new branch office, located at 733 W. Carson, Torrance. Primarily serving the South Bay area since 1955, the new addition enables them to expand services to include San Pedro, Wilmington, Lomita, Harbor City, greater Los Angeles County.

Offering low down payment homes to buyers through equity purchases one of their primary sources of sales. Having already purchased more than six million dollars in homes since 1955, the new facilities will enable them to offer cash for homes covering an area some 80 square miles in this area.

Mr. Jack Sallinger, manager, announces his staff is capable of handling homes anywhere in this area and can obtain maximum loans for resale. Services are free and all home owners are welcome to call at any time.

NATIONAL SURVEY

A recent national survey revealed that most connoisseurs of milk like it best ice cold. Milk served at a temperature of 38 to 40 degrees is recommended as most appetizing.

Ermine Collars

Give your guests the royal treatment and serve this beautiful — and delicious — desert at your next party. Ermine Collars are really sponge shells (bought ready made) filled with apricot halves, then coated with meringue. To create the illusion of ermine, chocolate chips are imbedded in the meringue.

ERMINE COLLARS

- 1 egg white
- 1/4 cup sugar
- 3/4 teaspoon lemon juice
- 1/2 cup apricot juice
- 12-canned apricot halves
- Beat egg white until stiff but not dry. Add sugar gradually, beating constantly. Add lemon juice; continue beating until meringue is glassy and very stiff.

Heat apricot halves in juice. Drain, reserving liquid. Place 3 apricot halves on each sponge cake shell. Spread sides of the shells with meringue. Press chocolate chips into the meringue to resemble ermine. Bake in hot oven. 400 deg. F.) 5 to 7 minutes, or until meringue is lightly browned.

Meanwhile, blend cornstarch with cold water and add to reserved apricot juice. Heat, stirring constantly, until sauce is thick and clear. Serve sauce either warm or cold over the "collars." Makes 4 servings.

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CHRISTIAN DIOR, H. T., 1962 All America Rose Selection, is distinguished by its bright crimson red flowers which are overlaid with an iridescent scarlet. Producing large blooms of 50 to 60 petals, which roll out gracefully, they remain steadfast in color throughout their long life, regardless of weather. Under artificial lighting the petals actually take on a unique glow. Christine Dior is the first Hybrid Tea to get AARS award since 1953.

PUBLIC NOTICE!
Bazaar and Rummage Sale
EVERY WEDNESDAY, SATURDAY AND SUNDAY — 8 A.M. TO 4 P.M.
At the
SWAP MEET ROADIUM Drive-In Theater
Redondo Beach Blvd. at Crenshaw — FA 1-3920

Strawberry Cake
This dessert is festive, delicious, and easy as one . . . two . . . three. The cake can be from the bakery, or made from a mix. The berries, fresh and brimming with bright flavor, are on the market now. And the fluffy swirls of frosting are made from a convenient dessert topping mix that whips quickly and surely adds flavor and luscious texture to this special dessert.
2 envelopes (4 oz. package)

dessert topping mix
1 cup cold milk
1/2 teaspoon almond extract
1 baked (10-inch) angel food cake
1 pint fresh strawberries (sweetened, if desired)
Combine dessert topping mix, milk, and almond extract. Stir to blend. Then beat vigorously with rotary egg beater or electric mixer until topping forms soft peaks.

LEGAL NOTICES
COUNTY IMPROVEMENT DISTRICT NO. 2135
NOTICE OF FILING OF ASSESSMENT FIFTH STREET AND OTHER RIGHTS OF WAY
Notice is hereby given that the assessment in the matter of County Improvement No. 2135 for the construction of sanitary sewers in 219th Street and other rights of way, has been filed with the Clerk of the Board of Supervisors of the County of Los Angeles, State of California, and that a hearing on said matter will be held at the hour of 3:30 o'clock a. m., on the 22nd day of June, 1961, at the Hearing Room of said Board of Supervisors, Room 351 Hall of Administration, 509 West Temple Street (Corner Temple Street and Grand Avenue), Los Angeles 12, California.
All persons interested in the work done or in the said assessment will be heard at that time.
All protests shall be filed in writing prior to the day fixed for the hearing and shall state briefly the grounds of appeal.
For a description of the work done and for all particulars, reference is hereby made to the Resolution of Intention adopted by said Board on the 16th day of November, 1960, and on file in the office of said Clerk.
GORDON T. NESVIG
Clerk of the Board of Supervisors of the County of Los Angeles, State of California.
(SEAL)
Torrance Press
Wednesday, May 31, June 1, 1961

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